

Craft Cocktails

- Midnight Margarita 14**
Corazon Blanco Tequila, Chambord, Lime
- ★ **Lavender 75 14**
Empress Indigo Gin, Lavender, Lemon, Champagne
- Pink Havana 14**
Havana Club Anjeo Blanco Rum, Guava, Mint, Lime
- Mas Yuzu 16**
Agua Mágica Espadín Capon, Joto Yuzu Sake, Honey, Lime
- ★ **Golden Hour 16**
Sweet Gwendoline Gin, Honey, Lemon, Earl Grey Foam
- Spicy Señorita 15**
Milagro Reposado Tequila, Chinola Mango, Hellfire Habanero, Ginger Beer
- Shot In The Dark 14**
Tito's Handmade Vodka, Furnace Street Coffee Liqueur, Vanilla, Espresso
- Uptown 16**
Buffalo Trace Bourbon, Tawny Port, Sweet Vermouth
- North Country Trail Blazer 16**
Traveller No. 40 Whiskey, Thyme, Bitters *Smoked*
- ★ **Crimson Current 15**
Sazarac Rye, Hibiscus Infused Aperol, Strawberry, Lemon
- Negroni Bianco 16**
Magellin Iris Gin, Italicus Bergamotto, Contratto Bianco

★ Top Seller 🌿 Certified Sustainable

Cold Ones

Michelob Ultra	4.00	Coors Light	4.00
Bud Light	4.00	Corona	5.00
Budweiser	4.00	Miller Lite	4.00
Busch Light	4.00	Yuengling Flight	4.00
Stella 0.0% Alcohol Free	4.00	Long Drink	6.00
		• Original	
		• Zero Sugar	
		• Peach	
		Goodboy	6.00
		• Strawberry Hibiscus	
		• John Daly Iced Tea Lemonade	

Beverages

- Soda 4.00**
Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Ginger Ale, Mountain Dew, Starry, Lemonade
- San Pellegrino 4.50**
Limonata, Aranciata Rosa, Sparkling Mineral Water
- Fruit Juice 4.50**
Orange, Cranberry, Pineapple, or Grapefruit
- Owl Eye Coffee Roasters Fair Trade 4.00**
Organic French Roast or Decaf
- Republic Of Tea 4.00**
Mango Ceylon, Cardamon, Cinnamon, Blackberry Sage, Double Red Roobios, Earl Grey, Green

Reds

- ★ **Hahn 11**
Cabernet Sauvignon, California
- Unshackled 13**
Cabernet Sauvignon, Central Coast, CA
- Austin 15**
Cabernet Sauvignon, Paso Robles, CA
- Portlandia 11**
Pinot Noir, Willamette Valley, OR
- ★ **Black Stallion 14**
Pinot Noir, Santa Lucia Highlands, CA
- Brassfield Eruption 13**
Red Blend, High Valley, CA
- ★ **Clos LaChance 13**
Meritage, Santa Clara Valley, CA
- Altos Las Hormigas 13**
Malbec, Mendoza, Argentina
- La Tancia 9**
Sangiovese, Toscana, Italy
- Pozzan 13**
Oakville Zinfandel, Napa Valley, CA
- Royal Oporto 9**
Tawny Port, Portugal

Whites

- Dark Harvest 10**
Chardonnay, Washington
- 🌿 **Wente Morning Fog 12**
Chardonnay, California
- ★ **Arsonist 14**
Chardonnay, California
- Boya 10**
Sauvignon Blanc, Leyda Valley, Chile
- Matua 9**
Sauvignon Blanc, Marlborough, New Zealand
- ★ **King Estate 12**
🌿 Pinot Gris, Willamette Valley, OR
- Chloe 9**
Pinot Grigio, Valdadige, Italy
- Chateau Grand Traverse 11**
Reisling, Old Mission, MI
- Castella Del Poggio 9**
Moscato, Piedmont, Italy
- ★ **The Pale 11**
Rose, Vin de Pays du Var, France
- La Marca 10**
Prosecco, Italy

Zero Proof Mixers

- Lavender Limonata 8**
Lavender, Thyme, Lemon
- Green Party 10**
Seedlip Garden 108, Cucumber, Matcha, Lemon
- My name is Rita 9**
Seedlip Grove 42, Mango, Lime
- The Expressini 9**
Seedlip Notas De Agave, Espresso, Vanilla

 **Draft Selections**
Ask your server about our eight rotating draft beers

Kids Plates

- Tomato Pasta**
Pasta in a rich tomato sauce 9.95
- Alfredo Pasta**
Pasta in a creamy Alfredo sauce 9.95
- Grilled Cheese**
Cheese melted on toasted bread 9.95
- Cheese Pizza**
Rich tomato sauce and melted cheese on Naan 9.95

Credit card processing fee of 2.86% for non-cash transactions
20% gratuity automatically added to parties of 6 or more, large parties are limited to (1) check with up to (2) equal payments



www.bluefishkitchenbar.com

